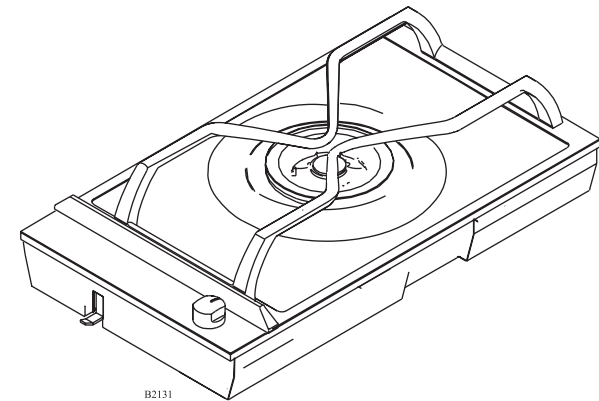


3531 WK-m

INSTRUCTION BOOK

374 4273 16 / 0205



B2131

 **From the Electrolux Group. The world's No.1 choice.**


The Electrolux Group is the world's largest producer of powered appliances for kitchen, cleaning and outdoor use. More than 55 million Electrolux Group products (such as refrigerators, cookers, washing machines, vacuum cleaners, chain saws and lawn mowers) are sold each year to a value of approx. USD 14 billion in more than 150 countries around the world.

Congratulations from AEG

Dear Customer,

Congratulations with your new Hob.

It is important that you become familiar with the functions and features of the Hob. You should therefore read these operating instructions as they will help you get the most out of your new Hob.

Pay extra attention to sections marked . These are warning texts to help you avoid accidents.

Keep the operating instructions. They will come in handy if there is something you are not sure about, and should accompany the Hob if it is transferred to a new owner.

The structure of the operating instructions enables you to use them as a reference manual. The first part of the operating instructions contains a general description of your new product. Then follows a short introduction of the things to do before you use the Hob for the first time. The section “How to use” describes how the Hob is used in everyday life. Use this section until you are familiar with your new Hob. The section “Cleaning and Maintenance” provides information on both daily and more thorough cleaning of the individual components of the Hob. Should problems arise when you use the Hob, you can look in the section “Before calling service”, where there are instructions on how to remedy some practical and technical problems yourself.

Enjoy!

Regards,

AEG

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How to read the operating instructions:

1... 2...Step by step



Hint and tips



Safety information



Environmental information

B1231



Safety information

These warnings are provided in the interests of your safety. Ensure you fully understand them before installing or using the appliance. Your safety is of paramount importance. If you are unsure about the meaning of these warnings contact the Customer Care Department for assistance.

Installing

Do not install the hob if the ceramic glass is damaged or cracked.

This gas hob must be installed according to the instructions supplied. Any installation work must be undertaken by a authorised competent person.

Do not alter the specifications or attempt to modify the appliance in any way.

During Use

The gas hob is intended for domestic cooking only. It is not designed for commercial/industrial purposes.

Ensure that all the control knobs are in the OFF position when not in use.

Do not use the gas hob if it is damaged in any way, contact your local AEG Service Centre;
1 Stamford Road
Oakleigh Victoria 3166
Telephone 1300 650020

Never use plastic or aluminium dishes on the gas hob.

Never leave the gas hob unattended while deep fat frying, or heating fats and oils.

Do not use or store flammable materials near this appliance. Do not spray aerosols in the vicinity of this appliance while it is in operation. Where this appliance is installed in marine craft or caravans, it shall **not** be used as a space heater

The appliance is not intended for use by young children or infirm persons without supervision.

Child Safety

Young children should be supervised to ensure that they do not play with the appliance

The gas hob gets hot when it is in use. Children should be kept away until the gas hob has cooled.

Maintenance and Cleaning

Only clean this gas hob in accordance with the instructions given in this book.

Service

Sympton:	Solution:
There is no spark when lighting the gas?	Check whether the 240 V connection has been plugged in. The ground fault circuit relay way have switched off. The fuse has blown
When the operating knob is released the gas ring goes out again?	The operating knob has not been depressed long enough, or has not been depressed sufficiently.
The gas ring burns very unevenly?	Ensure the cover has been replaced correctly, e.g. after cleaning.
Any of the following are considered to be abnormal operation and may require servicing: * Yellow tipping of burner flame * Sooting up of cooking utensils * Burners not igniting properly * Burners failing to remain alight * Burner/s extiguised by cupboard doors. * Gas valves which are difficult to turn.	If service is required contact: AEG Service Centre; 1 Stamford Road Oakleigh Victoria 3166 Telephone 1300 650020

Service

Repairs carried out by inexperienced persons may cause injury or serious malfunction of the appliance. Repairs must only be carried out by a authorised person. Contact your local AEG Service Centre;
 1 Stamford Road
 Oakleigh Victoria 3166
 Telephone 1300 650020


Disposal

Make the gas hob unusable by cutting off the cable

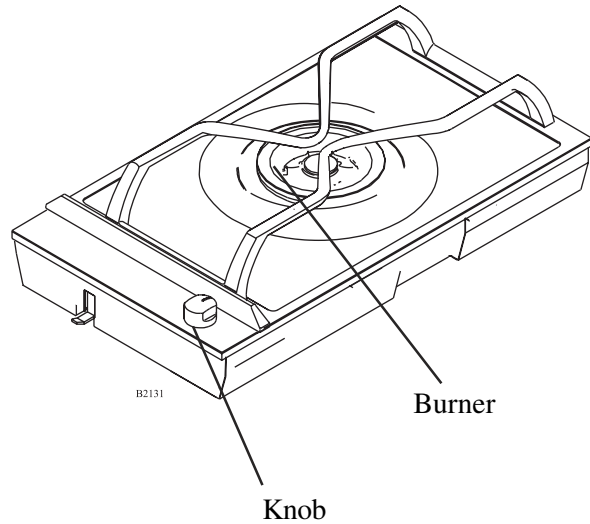
Dispose of any packaging material and old appliances at an authorised disposal sites.

The primary air intake aperture

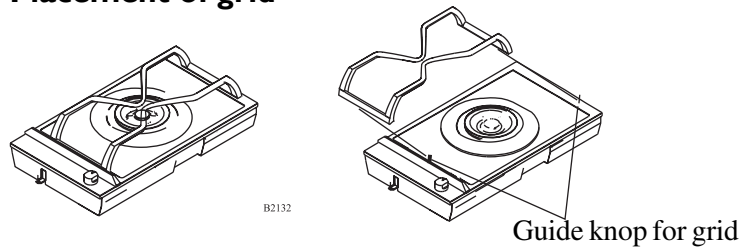
Must never be accidentally blocked by objects of any kind.

The symbol  on the product or on its packaging indicates that this product may not be treated as household waste. Instead it shall be handed over to the applicable collection point for the recycling of electrical and electronic equipment. By ensuring this product is disposed of correctly, you will help prevent potential negative consequences for the environment and human health, which could otherwise be caused by inappropriate waste handling of this product. For more detailed information about recycling of this product, please contact your local city office, your household waste disposal service or the shop where you purchased the product.

Description of the product



Placement of grid



Technical data

Type of gas

Adjusted for natural gas: 1,0 kPa
(test point pressure)

Q = Nominal gas consumption NG:
Wok burner: 13,0 MJ/h
Total: 13,0 MJ/h

AUS/NZL:
Convertible to universal LPG (Propane):
2,75 kPa (test point pressure).

Q = Nominal gas consumption universal
LPG:
Wok burner: 13,7 MJ/h
Total: 13,7 MJ/h

Hob is approved in accordance with
AS4551 (AG101) Australian Standard
Domestic Gas Cooking Appliances.

Electrical supply 230/240 V 50 Hz AC,
0,1A max

Ignition= 240 V / 0,6 VA generator

FSD

The unit features fully-secured gas taps
(thermo-fuse)

Radio-noise reduction

This unit observes the current EEC-
directive on radio noise reduction.

Material: Stainless steel,
Pansupport: Castiron enamelled

Built-in measurements:
Height: 60 mm
Width: 270 mm
Depth: 490 mm

Product measurements:
Height: 55 mm
Width: 290 mm
Depth: 510 mm

Weight: 9 kg

„THIS APPLIANCE MUST BE
CONNECTED TO AN EARTHED
GENERAL PURPOSE OUTLET“.

Operatings instructions

Before leaving

The pipe connections should be checked for leaks with soap and water. **Do not** use a naked flame for detecting checks.

Test all burners on high and low flame for flame stability. Test the stability of the low flame when any nearby cupboard doors are used.

When satisfied with the appliance, please instruct the user on the correct method of operation. If the appliance fails to operate correctly after all checks have been made, refer to the authorised service provider in your area.

The units externally measured length

145 mm:

Cooker hood

290 mm:

Two-zone ceramic-top electric hob

Two-burner gas hob

Grill

Fryer

Wok

580 mm:

Four-zone ceramic-top electric hob

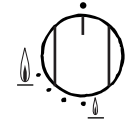
Four-burner gas hob.

725 mm:

Four-zone ceramic-top electric hob.

Burner markings

The operating knob has a ring showing the scale of markings.



Off.



Max. flame
and ignition position



Min. flame

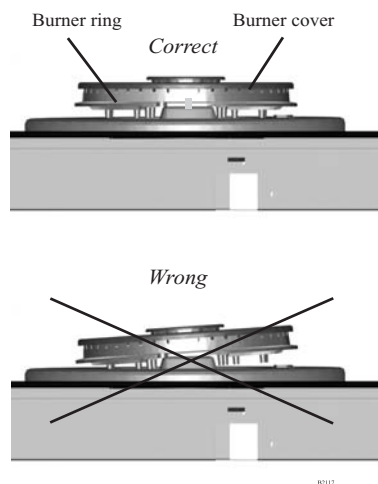


Burner cover/burner ring

Together with the burner ring the burner cover forms a space where the final mixture of gas and air takes place in order to make the gas burn correctly.

Please note: It is consequently very important that the burner cover/ring is placed correctly on the burner. The burner ring has been provided with holes for the ignition electrode, and the thermo sensor.

If the burner cover/ring are wrongly placed the burner will operate incorrectly, and the burners may be damaged within at short space of time.



Ignition electrode (A)

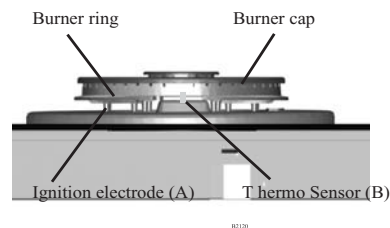
The burner has been provided with an ignition electrode. As long as the operating knob is depressed, the automatic ignition will ensure that a spark is emitted between the ignition electrode and the burner cover.

Thermo Sensor (B)

The hob unit features fully-secured gas taps (thermo-fuse)

In case the flame goes out, the thermo sensor automatically prevents gas admission after a few seconds (max. 90 seconds).

Note: Gas admission is always allowed while the operation button is pressed - See start-up procedure

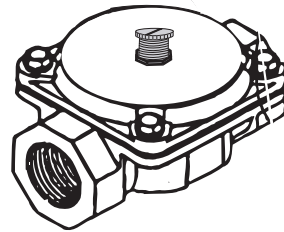


Electrical Connection

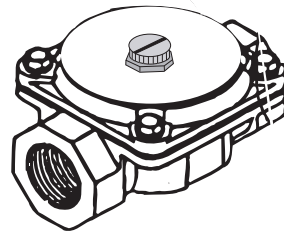
This appliance is supplied with an 1800mm long flexible supply lead and 3 pin plug. The point of connection is located at the rear and on the underside of the appliance. Connect the appliance to a readily accessible switched general purpose outlet which is adjacent to the appliance.

THIS APPLIANCE MUST BE CONNECTED TO AN EARTHED GENERAL PURPOSE OUTLET.

For Universal LPG the regulator is fitted to the gas inlet of the appliance so that a pressure test point is available. The regulator should be disabled by adjusting the regulator adjusting screw to be fully screwed in, but do not remove the locking nut from the regulator. The supply pressure to the appliance is controlled by the regulator located on the LPG cylinder. This cylinder regulator should be adjusted to give a pressure of 2.75kPa at the appliance inlet with the large and simmer burners operating at maximum.



Typical Adjustment
for Natural Gas



Adjusted for LPG

B2004

Use of Hose Assemblies.

If the appliance is to be installed using a hose assembly, then

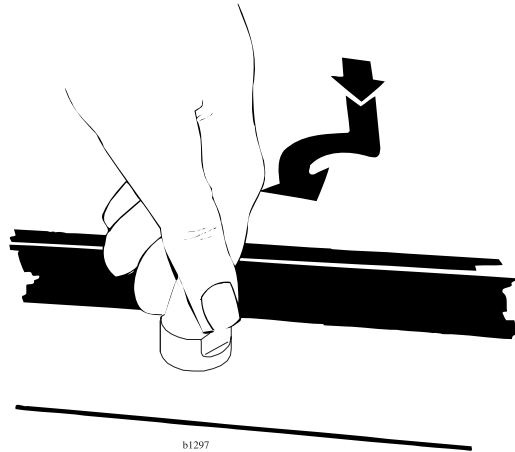
1. The hose must be AGA certified to AS/NZS 1869 as class B or class D, and utilised in accordance with requirements of AS 5601 (AG 601).
2. The connection point between the consumer piping and the hose must be accessible with the appliance installed.

The wok-unit has a special pan support which enables use of a wok pot with curved bottom.

When using cooking utensils with a flat bottom the diameter of the utensils must not be less than 26 cm.

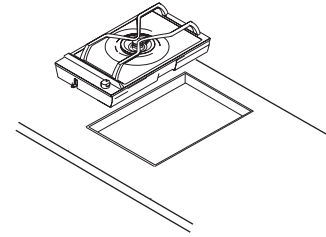
Ignitions

1. Depress and turn the control knob for the burner, the left to Max. flame
2. The ignition electrode will emit sparks, and when the mixture of gas and air is correct, the burner will be ignited. Is not possible to connect the unit to mains, a match may be used to ignite the burner
3. After starting the burner, press the control knob for approx. 10 seconds to activate the automatic thermo couple.
4. **Important Ignition position is at Max flame**



Fixing

- * Prepare the cut out according to the "cut out measurements".
- Connect the brass extension Piece to the bras elbow on the underside of hob.



- * Screw the fixing brackets out to such an extent that they can be turned in under the table top.
- Tighten the brackets on the to table top with an ordinary screwdriver.

Gas installation

The appliance is factory set for Natural Gas. Fit the gas regulator supplied with the appliance to the gas inlet. The location of the gas inlet is approximately 240mm from the right hand side of the appliance and 40mm from the back of the appliance. The connection of the Gas Regulator is 1/2" Gas female thread and the pressure at the test point should be adjusted to 1.00kPa with the large and simmer burners operating at maximum.

For Universal LPG connection, the appliance needs to be first converted using the conversion kit and instructions supplied with the appliance.

Cleaning and maintenance

Any adjoining wall surface situated within 200 mm from the edge of any hob burner must be a suitable noncombustible material for a height of 150 mm for the entire length of the hotplate.

Any combustible construction above the hotplate must be at least 600 mm above the top of the burner and no construction shall be within 450 mm above the top of burner. A minimum depth of 60 mm from the top of the worktop surface must be provided for the hotplate.

Cut-out measurements

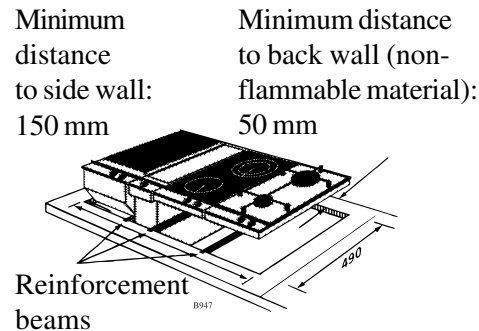
One rectangular hole is sawn out for the hob combination chosen. The depth of the cut-out for any unit is: 490 mm length of hole = sum of all units` externally measured length, less 20 mm. If the appliance is to be installed as a single unit then the length of the hole should be the length of the unit less 18 mm.

Mounting of Reinforcement Beams

A reinforcement Beam, with supporting flanges at each end, is included with each two-burner unit. For unit combinations, a reinforcement beam must be used between each unit.

It is not necessary to attach the

reinforcement beam to the table surface, as it is held in place by a specially designed moulding, which is incorporated in the hob units flanges.



For reasons of hygiene and safety, the cooking burner must be kept clean. Grease stains and spilled food generate smoke when heated, and can even cause fire.

Splashguard

The splashguard can be removed to make it easier to clean the surface.

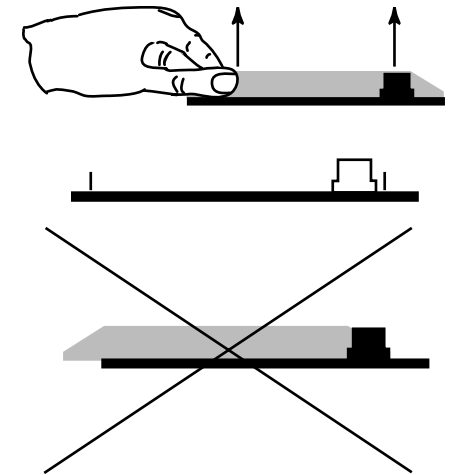
What to do:

1. Hold the splashguard as shown in the diagram.
2. Lift the splashguard straight up
3. Clean the top surface as described in “cleaning the steel surface”. Be aware of the two retaining pegs, which are sharp.
4. Replace the splashguard in position ENSURE that it is fitted the correct way round.



Never use hard or sharp implements to lift off the splashguard. Do not wash the splashguard in a dishwasher.

The hob must not be used with the splashguard off.



Mounting

Stainless steel surfaces

Perform daily cleaning with a slightly damp cloth. For more severe soiling, use a liquid cream. Always clean the steel in the direction of the steel finish. To ensure that the steel retains its shine, it is recommended that you use a polishing agent for stainless steel on a regular basis. Always polish in the direction of the steel finish (cross-wise).

Never use steel wool, metal sponges or other abrasive cleaning agents.

Cleaning of gas burner

Clean the control panel and knobs plus the pan grid, as well as burner caps and rings, with ordinary cleansing agents.

Never use scouring powder, Brillo pads, metal pads or other scouring agents on enamelled or painted surfaces!

Care must be taken to avoid boil-over

If water accidentally gets into the edge of the burner head (boil-over) the water must be removed with a lint-free cloth before the burner is turned on again. Likewise, caps and grids must be thoroughly wiped off before the gas ring is used again so that the boil-over does not permanently scar the enamel or paint.

2304

This appliance must be installed by an authorised person.

This appliance shall be installed in accordance with the manufacturer's installation instructions, local gas fitting regulations, municipal building codes, AS5601 (AG601) Australian Standard - Gas Installations and any other relevant statutory regulations.

Data label

The data label is located on the underside of the hob next to the gas connection. A duplicate data label is supplied to adhere in an accessible area next to the hob. This appliance is suitable for Natural Gas and Universal LPG, ensure that the available gas supply matches the data label.

Ventilation

Ventilation must be in accordance with AS5601 (AG601) Gas installations. In general, the appliance should have adequate ventilation for complete combustion of gas, proper flueing and to maintain temperature of immediate surroundings within safe limits.

Location

Choose a location free of draughts and open doors and clear of combustible materials or other fire hazards. The location should ensure convenience of operation and service.

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